Miele

Operating instructions
for Combi-ovens, Models H 267 B, H 277 B

To prevent accidents and reduce the risk of damaging the machine, read the Operating Manual **before** installing or using the machine.

USA CDN

M.-Nr. 04 919 480

Caring for the environment

Disposal of the packing material

The transport and protective packing is made from materials that are environmentally friendly and can be recycled.

Rather than throwing these materials away, please ensure that they are offered for recycling.

Disposal of your old machine

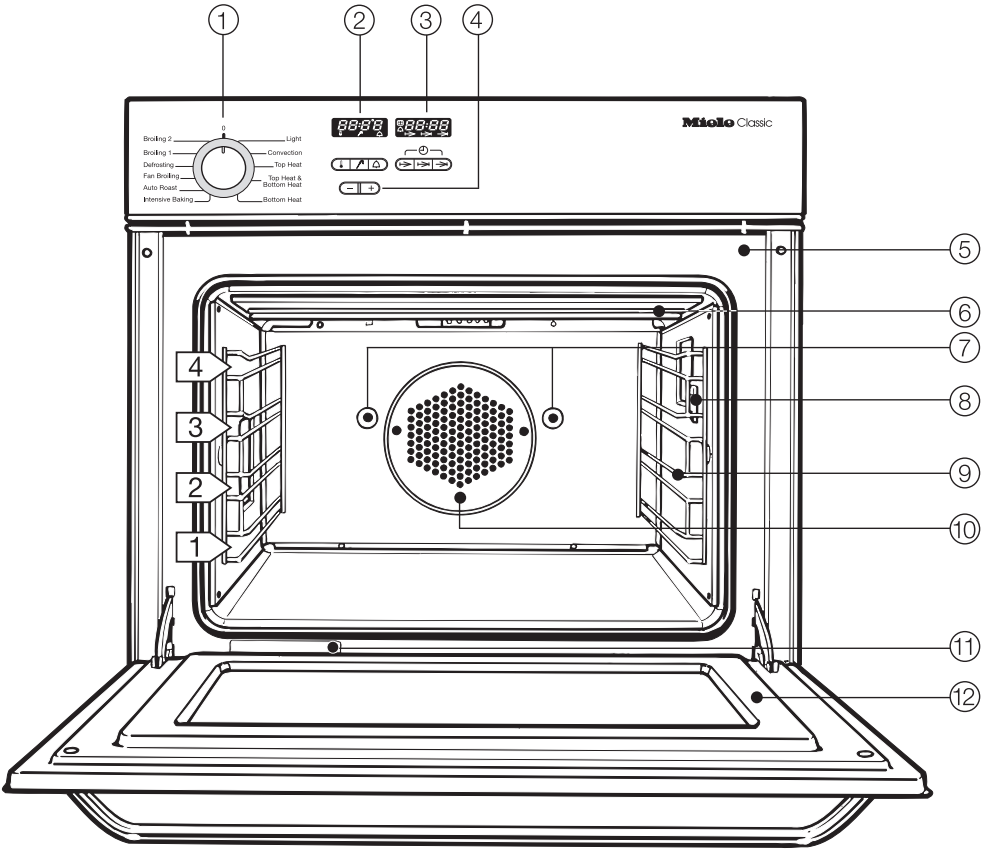
Old machines contain materials which can be recycled. Please contact your local recycling center or scrap merchant about recycling programs.
To ensure that the machine presents no danger to children while being stored for disposal, see the appropriate section in the Warning and Safety instructions.

Contents

Guide to the appliance 4
Warning and Safety instructions 7
Child Safety Feature 11
Before using for the first time 12
Oven Operation
– Description of the cooking modes 13
– Controls 15
– Selecting an cooking mode 17
– Selecting a temperature 18
– Changing the temperature 19
– Canceling a mode or turning off the oven 19
– Pre-heating the oven 20
– Energy Conservation Feature 20
– Baking tray, oven tray and rack 21
– Minute Minder 22
Timer Operation 23
Programming the Oven 29
Applications
– Baking recommendations 30
– Roasting recommendations and roasting with the roast probe 34
– Defrosting in the oven 41
– Casseroles 42
– Broiling 43
Maintenance
Cleaning and care
– Oven door and control panel 47
– Accessories 47
– Oven interior 48
Correcting minor problems 52
After sales service 56
Optional accessories 57
Installation / Electrical connection
Electrical connection 58
Installation 59

Guide to the appliance

H 277 B for CDN



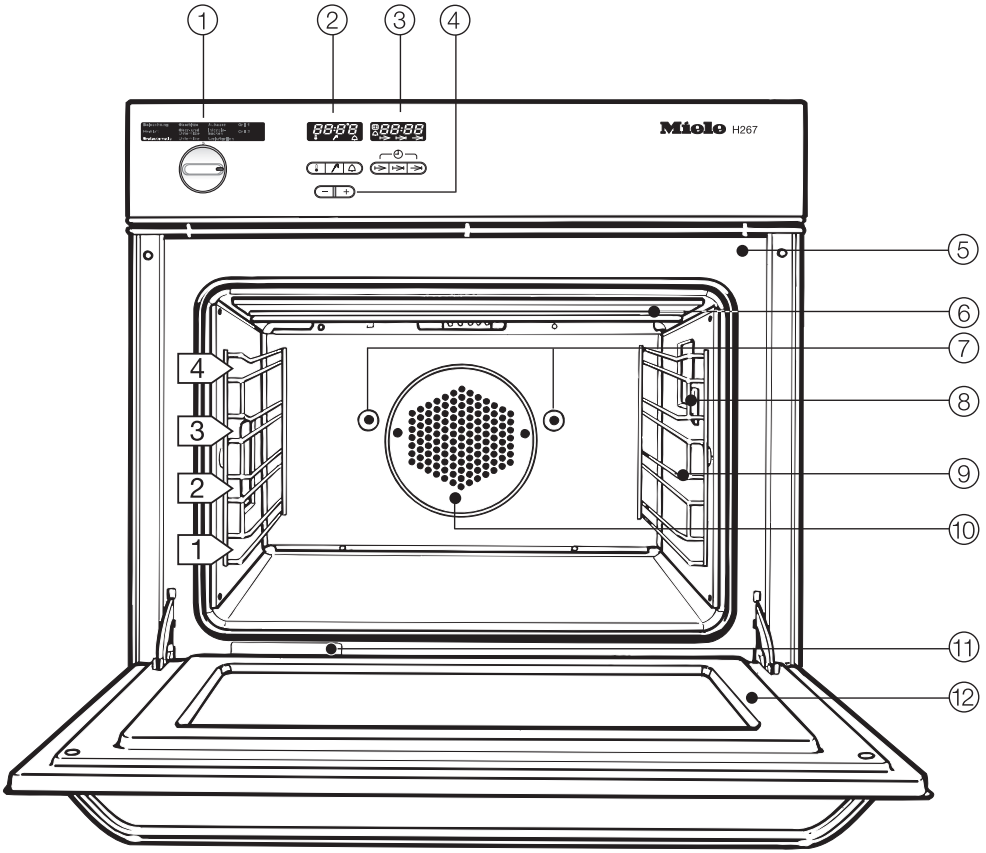
Control panel

① Oven Mode Selector
② Oven display and pushbuttons
③ Timer display and pushbuttons
④ – /+ button with indicator lamp

Oven interior

⑤ Door safety switch
⑥ Top heating element
⑦ Connection for rotisserie
⑧ Connection socket for roast probe
⑨ Non-tip, four level racks
⑩ Convection fan
⑪ Data plate
⑫ Oven door

H 267 B for USA



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⑪ Data plate
⑫ Oven door

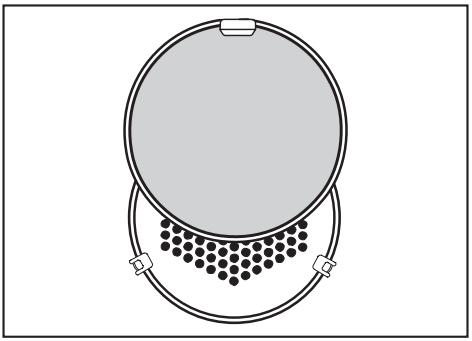
Accessories

– 2 baking trays

– dual purpose broiling pan / oven tray

– non-tip rack for baking, roasting or grilling

– grease filter
to be placed in front of the air intake when Convection roasting.

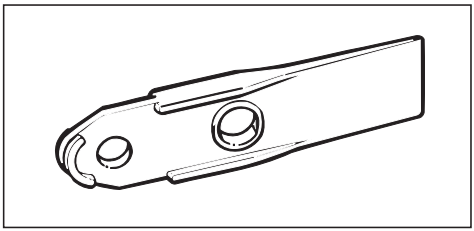


Droplets of grease suspended in the circulating air are deposited on the grease filter to help keep the oven clean.

– Roast probe for temperature controlled roasting and broiling

– Dual rotisserie
for broiling on the spits

– Lever (pictured below)
to remove the oven lamp cover



This appliance complies with all legal safety requirements. Improper use can cause both personal injury and material damage.

Before installation and before using the oven for the first time, read the operating instructions carefully. They contain important information on safety, and on the operation and care of the appliance.

Do not let children in, on or around the appliance or its controls.

Keep these instructions in a safe place and pass them to any future users.

Proper Use

This appliance is intended for residential use only. Use for any other purpose is at the owner's risk and could be dangerous. The manufacturer cannot be held responsible for damage caused by improper use of this appliance.

Installation and Servicing

Before connecting the appliance to the power supply, make sure that the available voltage and frequency correspond to the ratings on the data plate. Consult a licensed electrician if in doubt.

The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and a grounding system which complies with local and national ordinances. It is extremely important that this safety requirement be verified by a qualified electrician. The manufacturer cannot be held responsible for problems arising due to an inadequate or missing ground.

This appliance must only be operated after it has been installed in appropriate cabinetry, as outlined in the Installation instructions.

Installation and repairs should only be performed by qualified and trained personnel. Repairs or other work performed by unqualified personnel could be dangerous.

The appliance is completely isolated from the electrical supply only when:

– the main circuit breaker is tripped, or
– the fuse is removed (in countries where this is applicable)

Oven operation

High temperatures can be produced by the oven.

Care should be taken to ensure that small children do not touch the appliance when it is in use. External parts of the oven such as the door glass, vents, and control panel can become hot.

Use of heat-resistant oven gloves is recommended:

– when placing food in, turning, or removing items from the oven. The top heating element and oven racks can become very hot and the risk of burns exists.

Always open the door carefully.

– Let hot air or steam escape before removing or replacing food.

Wait until the upper element is cool before lowering it for cleaning, in order to avoid the risk of burns.

Do not use force to pull down the top heating element as this can break it.

Always place the oven racks in their desired location while the oven is cool. If a rack must be moved while the oven is hot, do not let the pot holder contact the hot heating elements.

Caution: Heating elements may be hot even though they are not glowing. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not let clothing or other flammable materials contact the heating elements or interior surfaces of the oven until they have had sufficient time to cool.

Do not let aluminum foil or the meat probe contact hot heating elements.

Do not push pots and pans on the oven floor as this could scratch the surface.

Do not lean, sit, or place heavy items on the open oven door. The door can support a maximum weight of 22 lbs (10 kg).

Cover any food left in the oven. This will prevent the food from drying out and steam from condensing inside the oven. If condensation is excessive, damage to the oven may occur.

Use only the Miele roast probe supplied with the oven. If a replacement is necessary, it can be obtained from the Miele Parts Dept. or a Miele dealer.

When not in use, do not leave the roast probe in the oven. High broiling temperatures could damage it.

Do not heat unopened containers of food in the oven, as pressure may build up and cause them to explode.

To keep food warm after cooking, take advantage of the residual heat or select the lowest temperature available.

Put any frozen products, such as pizza, on aluminum foil or on the rack. Do not place them on the baking tray or broiling pan, as this could cause the metal to distort to such an extent that it may be difficult to remove the tray/pan from the oven.

Never use aluminum foil to line the oven floor or place pots and pans or baking sheets directly on the oven floor when using "Top & Bottom Heat", "Bottom Heat" or the "Intensive Bake" modes, as this could cause the enamel on the oven floor to crack.

Flammable materials should never be stored in an oven or near surface cooking units.

General notes

Never use a steam cleaner to clean the oven. Pressurized steam could cause a short circuit, or cause permanent damage to the oven surface and/or components. The manufacturer cannot accept responsibility for damage caused by steam cleaning.

Children should not be left alone or unattended in an area where an oven is in use. They should never be allowed to sit or stand on any part of the oven.
Caution: Do not store items of interest to children in cabinets above an oven. Children climbing on the oven to reach these items could be seriously injured.

Do not leave the oven unattended when cooking with oils or fats as these can be a fire hazard if allowed to overheat.

Do not use water on grease fires. Smother the fire or flame or use a dry chemical or foam fire extinguisher.

Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the oven.

Do not use the oven to heat the room. Due to the high temperatures radiated, objects left near the oven could ignite.

When using kitchen appliances connected to outlets near the oven, make certain that their cables do not contact with any cooking zones or get trapped in the oven door.

Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot heating elements.

Always ensure that food is sufficiently cooked. Many factors will affect the overall cooking time, including the size or amount of food, the selected temperature, changes to the recipe and the shape and size of the cooking container. Some foods may contain microorganisms which are only destroyed by thorough cooking. If in doubt, select a longer cooking time.

It is important that the heat is allowed to spread evenly throughout the food being cooked. This can be achieved by stirring or turning the food, or by observing a sufficiently long set time at the end of the cooking cycle.

Disposal of your old machine

Before discarding an old machine, cut off the cable and remove the door in order prevent accidental injury to any children or animals who may attempt to play inside of it.

The manufacturer is not liable for damage caused by non-compliance with safety instructions.

The Child Safety Feature can be activated to prevent the oven being turned on unintentionally by children.

It is activated as follows:

The Oven Mode Selector must be in the "0" (OFF) position.

- Press the "🌡" (Temperature) button until the key symbol appears in the display.

Once this symbol appears, the oven can no longer be turned on.

To cancel the Child Safety Feature:

- Select an oven mode.
- Press the "🌡" (Temperature) button until the key symbol in the display disappears.

Timer

After the appliance has been turned on,

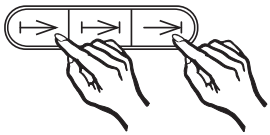
Either;

– "12:00" and the "⊢→" (Start) and "→⊣" (End) symbols will flash in the display.

or

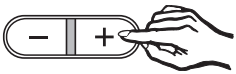
– the timer will remain dark.
To save energy the time display has been turned off (factory setting)
If the "⊢→" and "→⊣" buttons are pressed simultaneously, "12.00" should appear in the display.

Setting the time of day



■ Press the "⊢→" (Start) and "→⊣" (End) buttons simultaneously.

"12:00" and the control lamp in the center of the "– /+" button will now stay on without flashing.



■ Use the "– /+" button to enter the time in hours and minutes.

When the control lamp for the "– /+" button goes out, the time has been set.
The colon will flash and the display will change in one minute intervals.

To turn off the time display while still allowing the clock to run unseen, see page 24.

Oven

■ Use a cloth to wipe out the oven interior with warm water and a non-abrasive detergent solution. Dry it with a soft cloth.

Do not close the oven door until the oven interior is dry.

■ Rinse the accessories.

New ovens may have a slight odor during their first use. Running the oven for at least an hour at 450°F / 230°C or higher will make it dissipate more quickly.

■ Turn the Oven Mode Selector to "Convection".

■ Select the highest temperature using the "– /+" button.

The timer can be used to set the finish time to one hour.

Make sure the room is well ventilated during this process.

Description of the cooking modes

Convection

This mode cooks by circulating the heated air over and around the food.

The convection fan/heater combination located on the rear wall of the oven blows heated air through openings in the rear panel of the oven. Because of this, the oven usually does not need preheating as the heated air will reach the food immediately.

Exception: Pre-heat the oven when roasting meat.

Use of the convection mode allows you to bake and roast on different levels at the same time.

Due to the uniform cooking that occurs when using the “Convection” setting, a lower temperature can be selected when using this mode.

Auto Roast

This setting offers convection cooking with an Auto Roast feature. The oven will initially heat up to a high temperature in order to sear the meat and lock in the juices, thereby allowing it to remain moist and tasty. Once this high temperature has been reached, the oven automatically returns to your selected temperature and continues cooking as in the “Convection” mode. Consequently the oven should not be pre-heated when using the auto roast function.

Top Heat

Heat from the top element can be used to brown dishes or to finish dishes with a cheese topping.

Top & Bottom Heat

With this method of cooking, radiant heat is directed onto food from above and below.

Pre-heating the oven is only necessary when:
- baking biscuits or cakes with a short baking time.
- baking certain types of doughs.
- roasting meat.

Bottom Heat

Select “Bottom Heat” at the end of a baking cycle for cakes which require extra browning on the bottom.

Description of the cooking modes

Defrosting

Defrosting can be done without heat or at a temperature of up to 120°F (50°C). When Defrosting without heat, the circulated air will be at room temperature.

Intensive baking

This method combines "Convection" with "Bottom Heat" and is recommended for dishes that have a moist topping and crisp base such as pizza or quiche lorraine.

Fan Broiling

Hot air from the broiling element is blown over the food by the convection fan on the rear wall of the oven. This allows broiling at lower temperatures than in the “Broiling 1” or “Broiling 2” mode.

Broiling 1

The inner part of the upper heating element is used in this mode. It will glow red a few minutes after being turned on, and is then ready for use. Use this mode for small quantities or thin pieces of food.

Broiling 2

The entire upper heating element is used for broiling.

In this mode, the inner part of the heating element will glow red a few minutes after being turned on. The outer part of the element will remain noticeably darker, but will still produce the heat necessary for broiling.

This mode is especially useful for broiling thicker cuts or large quantities of food distributed over the entire rack.

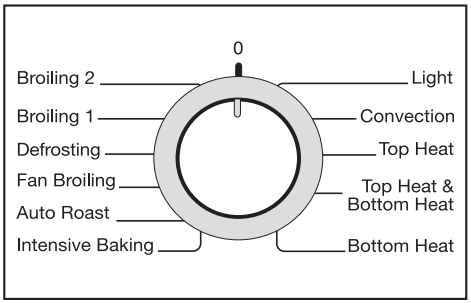
Controls

The oven controls consist of the Oven Mode Selector and push buttons.

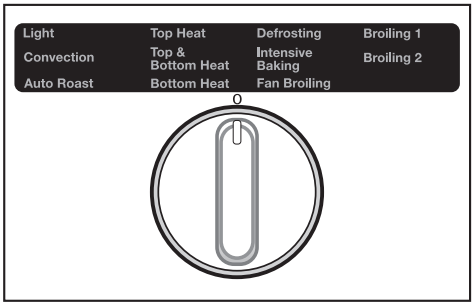
Oven Mode Selector

Use this control to select the desired cooking mode.

The selector can be turned clockwise or counter-clockwise.



Mode selector on USA models:



The mode selected will illuminate.

Pushbuttons

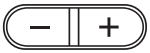
With the pushbuttons you can:

– change the **oven temperature**.

– change the **core temperature** when using the roast probe.

– activate the **Minute Minder**.

Each pushbutton has a matching symbol in the display.



The **“– /+” button** is used to input all entries or alterations to the oven.

Temperature or time can be altered in increments, by pressing the “– /+” button briefly, or more rapidly by holding the button in.

“–” button:
To select a lower temperature, earlier time or shorter period.

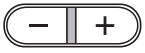
“+” button:
To select a higher temperature, later time or longer period.

The increase / decrease is changed
– for the oven temperature in 10°F (5°C) steps,
– for the core temperature in 2°F (1°C) steps,
– for the Minute Minder in 1 min. steps.

Temperature or time can be entered as follows:

- Press the required button.
- Enter the time or temperature immediately using the “– /+” button.

As long as the indicator lamp in the center of the “– /+” button is lit, a time or temperature can be entered or altered.



The **indicator lamp in the “– /+” button** lights up**:**

– when a cooking mode has been selected (except for "Light"),
– if the "🌡" button is pressed during the cooking process,
– if the "𝒻" button is pressed when cooking with the roast probe,
– if the "🔔" button is pressed.

Each time the “– /+” button or one of the other buttons is pressed, this gives more time for data input.

When the indicator lamp goes out, the entry has been stored.

Symbols and figures which appear in the oven display:

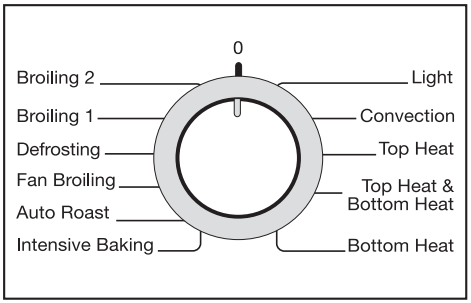
– "𝒻“, whenever the **roast probe** is connected.

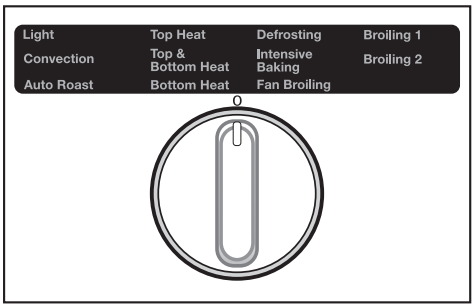
– "𝒻" and the **core temperature** you set always takes precedence whenever the roast probe is connected.

– The **oven temperature** and "🌡" when the probe is not being used.

– "🔔" always appears when a time has been entered into the **Minute Minder**. If a time has been entered while the oven is in use, it will appear along with the oven temperature. If only the Minute Minder is being used, it will appear with a time countdown.

Selecting a cooking mode





With the Oven Mode Selector, the following cooking modes can be chosen:

– **Light**
Turns on the oven light.
(factory setting: to save energy, the light will go out one minute after the last button was pressed).

– **Convection**
For baking or roasting on several levels at the same time.

– **Auto Roast**
An initial high temperature is used to sear the meat. Cooking then continues using the “Convection” mode at the selected temperature.
This mode should not be used for baking, **except** when baking freshly prepared wholemeal or rye doughs, (not packaged mixes).

– **Top Heat**
For browning dishes or finishing dishes with a cheese topping.

– **Top & Bottom Heat**
For baking or roasting traditional recipes or soufflés.

– **Bottom Heat**
Use this setting towards the end of baking, to brown the base of a cake.

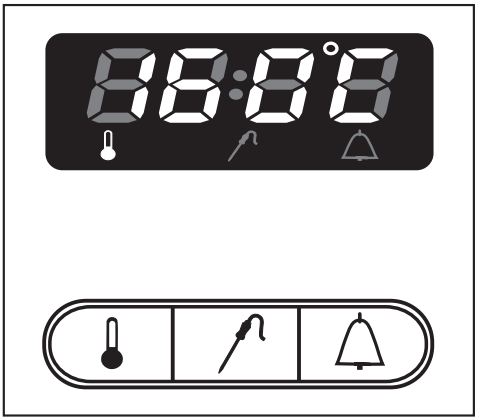
– **Defrosting**
For gentle defrosting of deep frozen foods.

– **Intensive Baking**
For recipes which require a moist topping, and a crisp base, such as pizza, quiche lorraine, open fruit cake or cheesecake.
This mode should not be used for roasting or shallow baking as the base will be overcooked.

– **Fan Broiling**
Ideal for grilling thicker items such as stuffed meat, kebobs and pieces of poultry. Broiling can be done with the oven door closed.

– **Broiling 1**
For broiling flat items or small quantities of food, or for browning small dishes. Broiling can be done with the oven door closed.

– **Broiling 2**
For broiling flat items or large quantities of food, and for browning larger dishes. Broiling can be done with the oven door closed.



A **recommended temperature,** listed below, will appear for each cooking mode when it is selected.

Convection	160°C/320°F
Auto Roast*	160°C/320°F
Top Heat	190°C/370°F
Top & Bottom Heat	190°C/370°F
Bottom Heat	190°C/370°F
Defrosting	no temperature given
Intensive Baking	170°C/340°F
Fan Broiling	200°C/390°F
Broiling 1	240°C/460°F
Broiling 2	240°C/460°F

* Cooking temperature. The initial searing temperature is about 230°C/446°F

Once a cooking mode is selected, the heating elements will turn on.

Selecting a temperature

If you wish to use the suggested temperature, it will be set automatically when the "– /+" button indicator lamp goes out.

Once the lamp goes out, the **actual oven temperature** will be displayed.

The oven temperature rise will be shown in 2°F (1°C) increments until the selected temperature is reached. From this point onward, the oven temperature will be displayed.

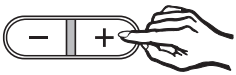
If the oven door is opened, or a lower temperature is selected, the decrease in oven temperature will also be shown in 2°F (1°C) increments.

Changing the temperature

The suggested temperatures can be changed within the following ranges:

Convection . . . . . 80-480°F/30-250°C
Auto Roast . . . . . 210-440°F/100-230°C
Top Heat . . . . . 80-480°F/30-250°C
Top & Bottom Heat . . . . . 80-530°F/30-280°C
Bottom Heat . . . . 210-480°F/100-250°C
Defrosting . . . . . 80-120°F/30-50°C
Intensive baking . . 120-480°F/50-250°C
Fan Broiling . . . . . 120-500°F/50-260°C
Broiling 1 . . . . . 390-570°F/200-300°C
Broiling 2 . . . . . 390-570°F/200-300°C

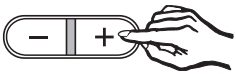
To alter the temperature while the indicator lamp is lit:



- Enter the desired temperature using the “– /+” button.

To alter the temperature once the lamp has gone out:

- Press the "🌡" button.



- Enter the desired temperature using the “– /+” button.

To cancel a cooking mode or turn off the oven:

When the Oven Mode Selector is turned to "0", any oven or probe core temperature settings that have been entered, or symbols appearing in the display will be cancelled.
Time entered into the Minute Minder is not affected.

Exception: When the roast probe is connected the "⁄" symbol stays lit. If a time has been entered, "🔔“ and the countdown time will appear in the display.

Pre-heating the oven

The oven normally needs pre-heating only in the following cases:

With "Convection":
– when roasting meat.

With "Top & Bottom Heat" :
– when baking biscuits and cakes with a short cooking time,
– when baking some dough's,
– when roasting meat.

To pre-heat the oven:

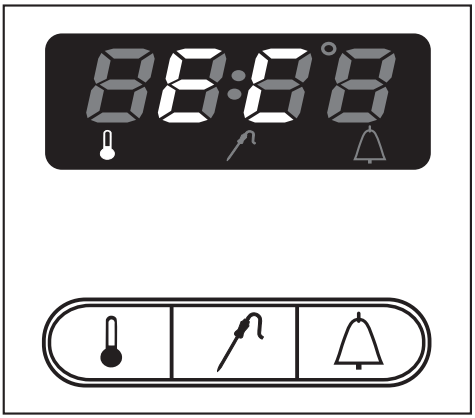
- Turn the Oven Mode Selector to the desired cooking mode.
- Select the desired temperature.

When the temperature has been reached:

- Put the food into the oven.

Energy Conservation Feature

If cooking is done using the timer or roast probe, the residual heat in the oven will automatically be used to conserve energy.



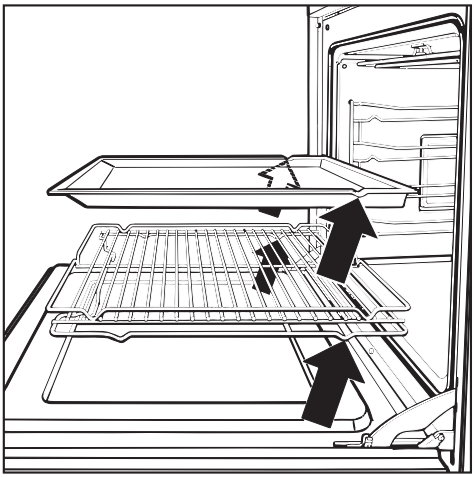
The letters "EC" in the display indicate that the Energy Conservation Feature is active.

Shortly before the end of the programmed cooking time, the heating elements will shut off. If a convection mode is being used, the convection fan will continue running, as will the internal cooling fan.

The residual heat in the oven will be used to complete the cooking process.

Baking tray, oven tray and rack with safety catch

Non-tip runners prevent the rack from being pulled out of the oven unintentionally.



When replacing the rack, make certain that the safety catch is at the rear of the oven.

The baking tray, oven tray and racks can only be removed by lifting up on the front as they are being pulled out.

Minute Minder

The Minute Minder can be used to time any kitchen process (boiling eggs, for example).

The Minute Minderalso functions independently of other oven processes.

To enter the time

- Press the "🔔" button.

- Enter the desired time in hours and minutes using the "– /+" button.

When the "– /+" button lamp goes out, the time will start counting down in minutes.

If the oven is being used, the Minute Minder time will only be displayed momentarily before reverting back to either the roast probe or oven temperature. The "🔔" will continue to be visible as a reminder that the Minute Minder has been set.

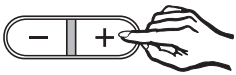
At the end of the set time:

– an audible tone will sound for approximately 5 seconds and the "🔔" symbol will flash for 1 minute.

The audible tone and symbol can be canceled at any time by pressing the "🔔" button.

To change the Minute Minder time:

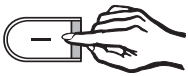
- Press the "🔔" button. This will stop the Minute Minder.



- Enter the new time in hours and minutes using the "– /+" button.

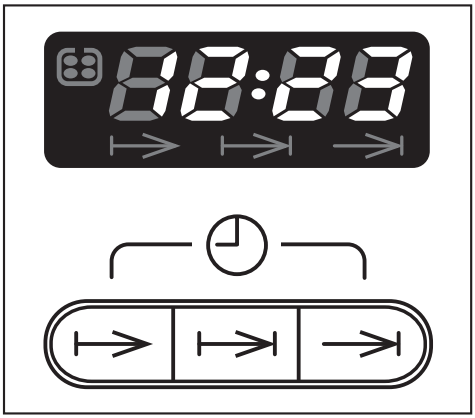
To cancel the Minute Minder time:

- Press the "🔔" button.



- Use the "–" button to set the time to "0:00".

Note:
This cannot be done using the "+" button, since it is impossible to go beyond the maximum setting.



The timer can:
– show the time of day and
– turn the oven on and off automatically.

Push buttons

With the push buttons you can:

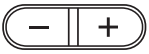
– enter the **start** time of a cooking process.

– enter the **duration** of a cooking process.

– enter the **end** time of a cooking process.

The **Time of day** is entered using the "⊢→" and "→⊣" buttons.

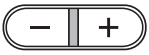
A corresponding symbol for each button appears in the display when the button is pressed.



All data entry is done using the **"– /+"** button.

Changes to the start, duration and end of cooking time, as well as the time of day are made in 1 minute steps.

As long as the indicator lamp in the center of the "– /+" button is illuminated, the time can be altered.



Each time a button is pressed, the time allowed for additional data entry is extended.

When the indicator lamp goes out, the entry has been stored.

Time of day

When the colon in the time display:

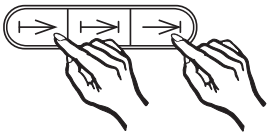
– flashes, the time of day will be displayed in 1 minute intervals.

– is on constantly, the clock has stopped and the time of day can be changed.

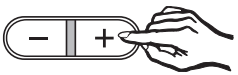
If a cooking time has been programmed, the time of day cannot be changed or canceled until the programming has been cleared.

When the oven is first connected to the power supply, or after a power outage, "12:00" and the symbols "⊢→" and "→⊣" will flash in the display.

To enter the time of day:



■ Press the "⊢→" and "→⊣" buttons simultaneously. "12:00" will appear in the display.



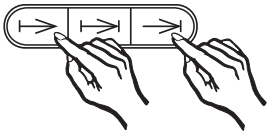
■ Enter the time of day using the "– /+" buttons.

(It is not necessary to keep the "⊢→" and "→⊣" buttons depressed.)

To alter the time of day:

Use the same procedure as when setting the time of day.

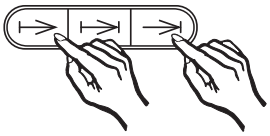
To turn off the clock display:



■ Press the "⊢→" and "→⊣" buttons twice in succession.

Pressed once, the time display colon will stay on constantly. Pressed twice, the display will clear. The clock will continue to run unseen.

To restore the visible clock:



■ Press "⊢→" and "→⊣" buttons once, simultaneously.

Programming the oven to turn on and off automatically

The timer makes it possible for the oven to be turned on and off automatically.

Programming the oven

- Choose a cooking mode using the Oven Mode Selector.

The indicator lamp in the center of the "– /+" button will illuminate.

- Enter the times desired for the programmed cooking process (see the following pages for options).

When the oven has been programmed, the following will appear in the display:
– the cooking mode selected,
– the temperature symbol, " ",
– the time of day and,
– the symbol for the type of time chosen
(start time, duration or end time).
During cooking, the time of day will continue to be displayed and the temperature will change as cooking proceeds.

Shortly before the end of cooking time, the heating elements will automatically turn off and the Energy Conservation Feature (as described under "Oven operation") will be activated. "EC" will appear in the display instead of the oven temperature.

The heating elements will turn on again if:
– the selected oven temperature is altered
or,

– the cooking time is extended.

When the end of the cooking time has been reached:
– an audible tone will sound for approximately 5 seconds and
– the "🔔" symbol will flash.

If the audible tone is not turned off, it will continue to sound at 5 minute intervals as a reminder that the food is finished. This reminder will continue for up to an hour.

Both the tone and flashing "🔔" can be cancelled by:

– Pressing the "→I" button, or

– Turning the Oven Mode Selector to "0".

(If the food is not sufficiently cooked, additional cooking time can be entered.)

Setting the timer for automatic cooking.

There are three distinct ways that the timer can be used to control the cooking process:

1. The desired cooking time (duration) can be selected. This causes the oven to turn off automatically after a manual start.

2. A start time and duration can be selected. The oven will automatically turn on at the specified start time, and automatically turn off after cooking for the desired duration.

3. A finish time and duration can be selected. The oven will turn off at the selected time after having cooked for the desired duration. The start time is automatically calculated by the oven in this situation.

To set the oven to turn off automatically after a manual start:

- Turn the Oven Mode Selector to the desired setting.

- Press the "↦|" (duration) button.

- Using the "+" button, enter the desired cooking duration in hours and minutes.

The oven will now turn off automatically once it has cooked for the amount of time entered.

To select a start time and cooking duration:

- Turn the Oven Mode Selector to the desired setting.

- Press the "|↦" (start) button. "0:00" will appear in the display.

- Use the "+" button to set the desired start time.

Once the current time of day reappears.

Enter the cooking duration:

- Press the "↦|" (duration) button. "0:00" will appear in the display.

- Using the "+" button, enter the desired cooking duration in hours and minutes.

The oven will now start at the selected time, cook for the desired duration, and automatically turn off.

To finish cooking at a selected time:

Enter the cooking duration and finish time.

- Turn the Oven Mode Selector to the desired setting.

Enter the desired cooking duration.

- Press the "↦|" (duration) button.

"0:00" will appear in the display.

- Use the "+" button, to set the desired cooking time in hours and minutes. Once the current time of day reappears.

Select the end of cooking time:

- Press the "→|" (end) button. "0:00" will appear in the display.

- Set the cooking finish time using the "+" button.

Please note the following:

If only a start time is programmed, the oven will start right away, without any delay.
Exception: When using the roast probe, there will be a delay before the oven starts.

Do not program too long of a delay when baking. Cake mixtures will dry out and the leavening agent will be less effective.

Checking or changing programmed times:

To check the programming

- Press the button corresponding to the time you wish to check.

"|↦" (start)
The programmed start time is displayed. It will go out as soon as the oven turns on.

"↦|" (duration)
The display will show the duration of cooking, or the time remaining if the program has already started.

"→|" (end)
The time the cooking will be completed is displayed.

To change the programming

- Press the appropriate button.
- Enter the desired changes using the "– /+" button.

When the indicator lamp in the center of the "– /+" button goes out, the changes are stored. The time of day will reappear in the display.

Please note the following:

If you try to alter a time that has been calculated by the oven rather than set by you, the indicator lamp in the center of the "– /+" button will not illuminate. Calculated times cannot be altered.

To cancel entered times

To cancel an entry, press the appropriate button and set the time to "0:00" using the " – " button.

If the cooking time is canceled, the start/end time will automatically be canceled and vice versa.

To cancel all programming

- Turn the Oven Mode Selector to "0". This will delete all programming.

Certain oven functions can be modified by accessing the programming mode as follows:

- Set the Oven Mode Selector to "0" .
- Open the oven door.
- While pressing the "🌡" button, turn the Oven Mode Selector to "Light".

"01:0" or "01:1" will be displayed if the programming mode was entered correctly.

- Use the "– / +" button to select the function (01: - 05:) you wish to change.
- Press the „🔔" button to turn the function on (:1) or off (:0) as desired.

Store the programming change by turning the Oven Mode Selector to "0".

Value shown in display when function is:		**Function activated when set to "ON"**
OFF	**ON**	
01:**0**	01:**1**	The oven is "locked" after 3 seconds, and any increase in the cooking temperature is prohibited. The temperature can be decreased, however. Increases can only be made after the Oven Mode selector has been turned to "Light" or "0".
02:**0**	02:**1**	Raises all pre-set cooking temperatures by 10 °C or 20 °F.
03:**0**	03:**1**	The oven light will turn on when the Oven Mode selector is at "0" and the door is opened.
04:**0**	04:**1**	Temperature is displayed in °F and a 12 hour clock is used (Temperature is display in °C and a 24 hour clock is used when set to "04:0").
05:**0**	05:**1**	The oven light will remain on during use. (Factory setting: The light will go out about 20 seconds after the last button was pressed. It can be turned on when needed by pressing any button.)

The following settings are recommended for baking:

– Convection
– Intensive Baking
– Top & Bottom Heat

Baking using the "Convection" mode

Most types of heat-resistant pans or dishes are suitable for convection baking, including thin-walled and non-reflective metal molds.

Several levels can be used at the same time for baking. The recommended baking levels are:

1 tray =
1st runner from the bottom

2 trays =
1st and 3rd runners from the bottom

3 trays =
1st, 2nd and 4th runners from the bottom.

When baking moist muffins, cakes or bread, do not bake on more than two levels.

When using the "Convection" mode, lower baking temperatures are required than when using "Top & Bottom Heat". See the baking chart for further recommendations.

Baking using the "Intensive Baking" mode

This method of baking is particularly useful for:

– dishes that require a moist topping and crisp base, such as pies, pizzas and quiche lorraine, or dishes where the base has not been pre-baked.

Any heat-resistant baking pan can be used.

Put the cake on the 1st runner from the bottom. If the base is overcooked, use a higher level runner the next time.

Baking using the "Top & Bottom Heat" mode

Dark metal or enamel pans with a matt finish are preferable. Heat resistant glass or thermoplastic dishes can also be used. These baking pans will allow the cake or bread to brown evenly.

Avoid thin-walled or bright, reflective metal moulds. These will give uneven browning results.

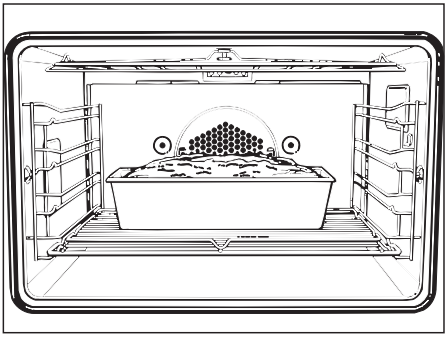
Pre-heating the oven is only necessary when baking:

– cakes or biscuits with a very short baking time, or
– sponge cake or similar mixtures.

Select the baking level (rack runner) according to the height of the item:
1 or 2* for deep cakes
2 or 3* for biscuits and shallow cakes

*counted from the bottom

General notes



Place oblong pans in the oven as shown in the illustration.

Deep-frozen products such as pizzas should be placed on aluminum foil directly on the rack.

Never use aluminum foil to line the oven floor or place pots and pans or baking sheets directly on the floor when using "Top & Bottom Heat", "Bottom Heat", or Intensive Baking" modes, as this could cause the enamel on the oven floor to crack.

Use a deeper pan for moist fruit cakes and multi-layer cakes to minimize splashing in the oven.

The Baking Chart gives suggestions for temperatures, baking levels and cooking times.

In general:

For even browning, select

– a medium temperature.

Increasing the temperature and reducing the time can have an adverse effect on even browning.

– Select a baking level according to the recipe and selected temperature.
– Just before the end of the baking time, test to see if the cake is done by inserting a metal or wooden skewer into the center of the cake. If it comes out clean, without dough or crumbs sticking to it, the cake is done.

Baking Recommendations

	Convection		
	Temperature °F/°C	**Baking level (from bottom)**	**Time (in mins.)**
Creamed mixture			
Dried fruit cake	300-340/150-170	1	70-80
Nut cake (tray) [1]	300-340/150-170	1	20-25
Nut cake (pan)	300-340/150-170	1	60-70
Fresh fruit cake with topping (tray)	300-340/150-170	1	45-50
Fresh fruit cake (tray)	300-340/150-170	1	35-45
Fresh fruit cake (pan)	300-340/150-170	1	45-55
Flan base [1]	300-340/150-170	1	25-30
Small cakes [1]	300-340/150-170	1, 2, 4	20-25
Whisked mixture			
Tart [1]	320-360/160-180	1	25-30
Tart / Flan base [1]	320-360/160-180	1	20-25
Swiss roll [1]	320-360/160-180	1	15-20
Kneaded mixture			
Tart / Flan base	300-340/150-170	1	20-25
Nut ring	300-340/150-170	1	40-50
Crumb cake	300-340/150-170	1	40-50
Small biscuits	300-340/150-170	1, 2, 4	15-25
Cheesecake	300-340/150-170	1	75-85
Apple pie [1]	300-340/150-170	1	50-60
Apricot tart with topping	300-340/150-170	1	50-65
Savory pastry [2]	380-410/190-210	1	25-35
Meat loaf	340-380/170-190	1	60-70
Yeast mixtures			
Crumb cake	300-340/150-170	1	35-45
Fresh fruit cake (tray)	320-360/160-180	1	40-50
Stollen	300-340/150-170	1	45-65
White bread	320-360/160-180	1	40-50
Wheat bread [1]	380-410/190-210	1	60-70
Pizza (tray) [1]	340-380/170-190	1	40-50
Onion bread	320-360/160-180	1	35-45
Apple turnovers	300-340/150-170	1, 3	25-30
Choux pastries [1]			
Eclairs	320-360/160-180	1, 3	25-30
Flaky pastries [1]	340-380/170-190	1, 3	20-25
Meringues [1] and			
Macaroons	240-290/120-140	1, 2, 4	30-50

Unless otherwise stated, the times given are for an oven which has not been preheated.
With a pre-heated oven, shorten the time by approximately 10 minutes.

1) Pre-heat the oven when using “Top & Bottom Heat”.
2) Pre-heat the oven when using “Convection” or “Top & Bottom Heat".

Top & Bottom Heat			Intensive Baking		
Temperature °F/°C	**baking level (from bottom)**	**Time (in mins.)**	**Temperature °F/°C**	**baking level (from bottom)**	**Time (in mins.)**
320-360/160-180	1	50-60	–	–	–
320-360/160-180	1	70-80	–	–	–
360-390/180-200	3	15-20	–	–	–
320-360/160-180	1	60-70	–	–	–
360-390/180-200	3	45-50	300-340/150-170	1	30-35
360-390/180-200	3	35-45	–	–	–
320-360/160-180	1	45-55	–	–	–
360-390/180-200	2 or 3	15-20	–	–	–
360-390/180-200	3	12-15	–	–	–
360-390/180-200	2	25-30	–	–	–
360-390/180-200	2	15-20	–	–	–
380-410/190-210	2 or 3	12-15	–	–	–
360-390/180-200	2 or 3	15-20	–	–	–
360-390/180-200	2	40-50	–	–	–
360-390/180-200	3	35-45	–	–	–
360-390/180-200	3	10-15	–	–	–
360-390/180-200	1	70-80	300-340/150-170	1	60-70
360-390/180-200	1	50-60	300-340/150-170	1	45-55
360-390/180-200	1	50-70	300-340/150-170	1	45-55
440-480/230-250	2 or 3	25-35	380-410/190-210	1	25-30
380-390/190-200	1	60-70	340-380/170-190	1	50-55
360-390/180-200	3	35-45	–	–	–
360-390/180-200	3	40-50	–	–	–
340-380/170-190	2 or 3	45-65	–	–	–
380-410/190-210	2	40-50	–	–	–
410-440/210-230	2	60-70	–	–	–
380-410/190-210	2	30-40	340-380/170-190	1	35-45
380-410/190-210	2 or 3	35-45	320-360/160-180	1	30-35
340-380/170-190	3	20-25	–	–	–
380-410/190-210	3	20-25	–	–	–
390-430/200-220	3	20-25	–	–	–
260-300/130-150	3	30-50	–	–	–

The information given in this chart is intended only as a guide.

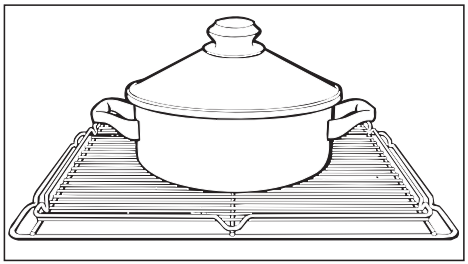
Roasting Recommendations

We recommend the following settings for roasting in the oven:

– Auto Roast
– Top & Bottom Heat

The roast probe can be used in either of the above modes. See the "Roasting using the Roast Probe" section.

Always remember to install the grease filter in the back of the oven before roasting.



If a covered pot is used, the following containers are suitable:
roasting pans, heat-resistant glass, Aluminum foil, earthenware.

Make sure that the pot and lid have heat resistant handles.

Place the covered pot on the rack.

Do not place the pot on the oven floor.

The meat should be put into a cold oven for for Convection and Automatic Roasting.
Pre-heat the oven for Top & Bottom Heating.

Use roasting level 1 for roasting large cuts of meat.
Use roasting level 2 when roasting poultry weighing up to 2 lbs (1 kg), or a smaller cut of meat, or fish.

When using "Convection" or "Auto Roast" a temperature of approximately 70°F/40°C lower can be used than when roasting in the "Top & Bottom Heat" mode.

The larger the cut of meat to be roasted, the lower the temperature that should be used.
When roasting more than 6 lbs (3 kg), select a temperature about 20°F/10°C lower than the one given in the "Roasting Recommendations" chart.
The roasting process will take a little longer, but the meat will be cooked evenly and the exterior will become crisp.

For roasting directly on the rack, the temperature needs to be about 30°F/20°C lower than when roasting in a covered pot.

The roasting time will depend on the type of meat, the size, and the thickness of the cut.

Calculating the roasting time:

Depending on the type of meat being roasted, the traditional method is to allow 15 to 20 minutes per pound, adjusting the time as roasting progresses to obtain the desired result.

Another method is to multiply the thickness of the roast in inches (cm) by the time per inch (cm) for the type of meat being cooked (see the chart below).

Type of meat	time/inch (cm) thickness of meat
Beef / Venison	35-45 (15-18) mins.
Pork / Veal / Lamb	30-40 (12-15) mins.
Roast beef	20-25 (8-10) mins.

Example:
Beef roast, $3^1/_2$ inches (8 cm) thick
$3^1/_2$" x 35 mins. per inch = 122 mins. or
8 cm x 15 mins. per cm = 120 mins.
roasting time.

Please note:

Do not select a roasting temperature higher than recommended. The meat will brown, but will not be thoroughly cooked.

Browning only occurs towards to end of the roasting time. If using a covered pot, remove the lid about halfway through roasting if more intensive browning is desired.

Once finished taking the roast out of the oven, covering it with aluminum foil and letting it stand for about 10 minutes will help retain juices and prevent the roast from drying out.

Useful hints

Roasting in a covered pot

Season the meat and place it in the pot. Add some butter, margarine or a little oil. Add about 1/2 cup (125 ml) of water when roasting a large piece of meat (4-7 lbs (2-3 kg)) or roasting poultry with a high fat content.

Roasting on the rack

Place a little water in the roasting tray under the wire rack. Add a little oil to very lean meat or place a few strips of bacon on the top. Do not add too much liquid to the tray during cooking as this will hinder the browning process.

Roasting poultry

For a crisp skin, baste the poultry ten minutes before completion of cooking with slightly salted water.

Roasting deep frozen meat

Deep frozen meats up to approx. 3 lbs (1.5 kg) in weight can ‘be roasted without first being defrosted. The roasting time will be about 10 minutes per lb. (20 min. per kg) longer. Larger pieces of meat should be defrosted before cooking.

Roasting using the Roast Probe

Use of the roast probe enables the roasting process to be monitored simply and reliably.

The tip of the probe measures the core temperature at the center of the meat while it is cooking.

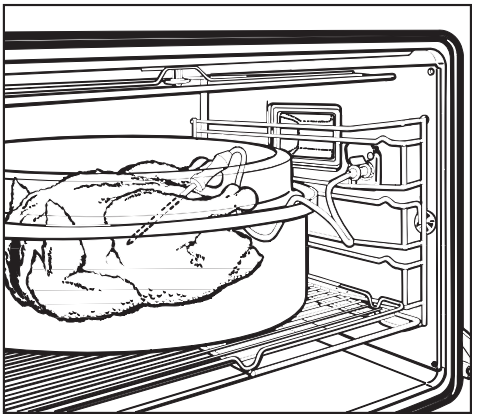
When the pre-selected core temperature is reached, the oven automatically turns itself off.

Using the roast probe for best effect.

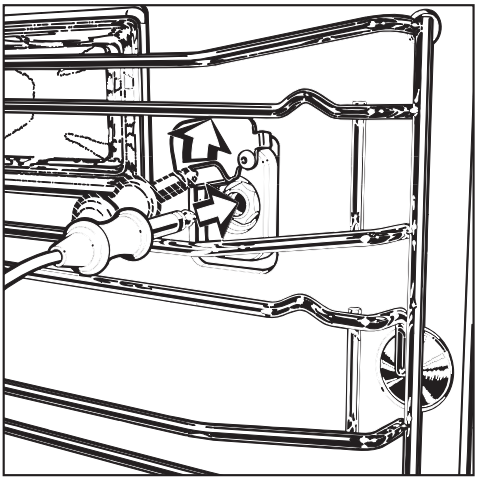
- Prepare the meat in the usual manner and place it the oven (in a pot or on the rack).

Roasting bags or aluminum foil may be also be used, but only if left open at the ends. Insert the probe through the foil or bag.

- Insert the probe into the center of the meat, making certain that it does not touch a bone or fatty portion of the meat. If it is inserted into fat or touches a bone, the oven may turn off too soon and the meat may be undercooked.



When roasting poultry, the best place to insert the probe is in the thickest part of the meat between the thigh and body.



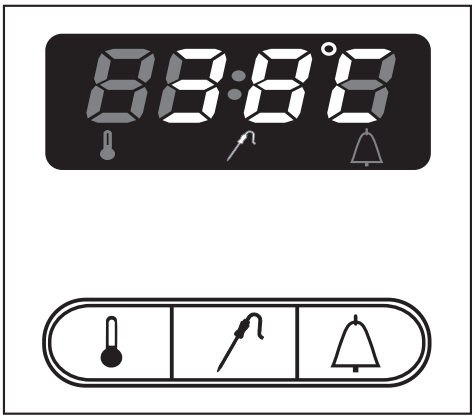
- Insert the short end of the probe into the socket on the right side of the oven until it clicks into place. A suggested roasting temperature of 140°F/60°C will appear in the display once the probe is correctly inserted.

- Choose the desired cooking mode using the Oven Mode Selector:
  – Automatic Roast
  – Top & Bottom Heat
  – Convection
  – Fan Broiling

  Please see the additional guidelines under "Broiling".

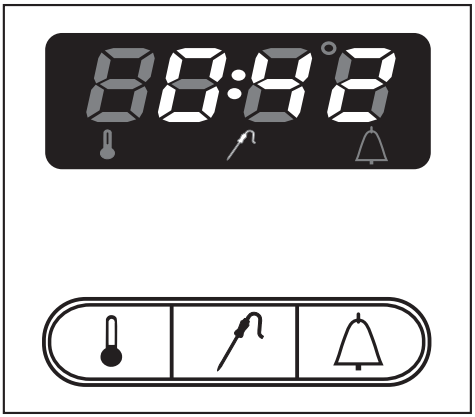
If the suggested temperature is appropriate for your recipe, it is automatically stored once the indicator lamp goes out. The core temperature can, however, be changed if so desired (see "Changing the core temperature").

The core temperature selected will depend upon the food being cooked. Please consult the roasting chart.



When the indicator lamp in the "– /+" button goes out, the actual core temperature will appear in the display. The lowest core temperature that can be displayed is 68°F (20°C). This will be displayed until the roast probe registers a greater temperature.

Time remaining display



Once the oven has monitored the cooking process for a length of time, it will calculate and display the remaining cooking time instead of the core temperature. From this point onward, the core temperature can no longer be displayed.

The time remaining that is displayed is an estimate. As cooking continues, the time will be revised, and an increasingly accurate estimate will be shown. If the selected core temperature or oven mode is altered after this point, the time remaining will be canceled and the core temperature will reappear. If heat is lost due to the oven door being opened, the time remaining will be recalculated.

The oven heaters will automatically be turned off shortly before the end of cooking.

The **Energy Conservation Feature** (as described under "Oven operation") will now be activated. If the "🌡" (temperature) button is pressed, "EC" will appear.

If the oven temperature is altered or the core temperature increased, the oven heaters will turn on again.

When the selected core temperature has been reached:
– an audible tone will sound for approximately 5 seconds, and
– the "🍖" (roast probe) symbol will flash.

If the tone is not canceled, it will continue to sound every 5 minutes for an hour as a reminder that the food is done.

The tone can be canceled by:

– pressing the "🍖" button,or

– turning the Oven Mode Selector to "0".

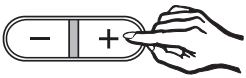
Any temperatures entered will also be canceled.

If the food is not sufficiently cooked, a higher core temperature should be selected.

Changing the core temperature

A temperature between 67°F (20°C) and 209°F (99°C) can be selected as follows:

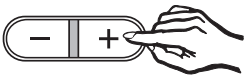
When the "– /+" indicator lamp is on:



- Enter the desired temperature using the "– /+" button.

If the indicator lamp on the "– /+" is off:

- Press the "⁄" button.



- Enter the desired temperature using the "– /+" button.

Please note:

This process can also be programmed for a delayed start by using the timer.

If the roast probe is left in the food at the end of cooking, the display will show an initial increase in core temperature then a decrease. This is normal.

If the meat is not thoroughly cooked upon completion of the programmed cooking, reinsert the probe in a different location and continue cooking. (This situation may occur if the meat was too thick for the tip of the roast probe to reach the center, for example.)

The time necessary to roast meat using the probe is similar to that used when cooking by time only.

When finished, cover the meat with aluminum foil and allow it to stand for approx. 10 minutes. During this time the core temperature will rise another 10-20°F (5-10°C).

Roasting Recommendations

Oven roasting chart

	Roasting level	Auto Roast [1]		Top & Bottom Heat		Core temperature °F/°C [3]
		Temp. °F/°C [2]	Time (in mins)	Temp. °F/°C [2]	Time (in mins)	^
Roast beef - 2 lbs (1 kg)	1	360-390/ 180-200	100-120	420-470/ 220-240	100-120	170-190/ 80-85
Fillet steak, Sirlion steak[4] - 2 lbs (1 kg)	1 [5]	380-410/ 190-210	35-45	420-470/ 220-240	35-45	105-150 [6]/ 40-65
Vension/game 2 lbs (1 kg)	1	360-390/ 180-200	90-120	420-470/ 220-240	90-120	160-180/ 75-80
Roast pork, shoulder cut - 2 lbs (1 kg)	1	340-380/ 170-190	100-120	410-450/ 210-230	100-120	170-190/ 80-85
Pork fillet or Cutlet - 2 lbs (1 kg)	1	340-380/ 170-190	60-80	390-430/ 200-220	60-80	150-170/ 70-75
Rib cut - 2 lbs (1 kg)	1	340-380/ 170-190	60-70	410-450/ 210-230	60-70	160-180/ 75-80
Minced meat - 2 lbs (1 kg)	1	340-380/ 170-190	50-60	390-430/ 210-230	50-60	160-180/ 75-80
Roast veal - 2 lbs (1 kg)	1	340-380/ 170-190	100-120	410-450/ 210-230	100-120	160-170/ 70-75
Shoulder of lamb - 3 lbs (1.5 kg)	1	340-380/ 170-190	90-120	410-450/ 210-230	90-120	170-190/ 80-85
Poultry - 2 lbs (1 kg)	1 [5]	340-380/ 170-190	50-60	390-430/ 200-220	50-60	190/ 85
Poultry - 4 1/2 lbs (2 kg)	1	340-380/ 170-190	90-110	390-430/ 200-220	90-110	190/ 85
Poultry - 4 1/2 lbs (2 kg) stuffed	1	340-380/ 170-190	120-150	390-430/ 200-220	120-150	190/ 85
Poultry - 9 lbs (4 kg)	1	320-360/ 160-180	150-180	380-410/ 190-210	150-180	190/ 85
Whole fish - 2 lbs (1 kg)	1 [5]	320-360/ 160-180	35-55	390-430/ 200-220	35-55	160-180/ 75-80

Unless otherwise stated, times given are for an oven which has not been preheated.

1) Install the grease filter when using “Auto Roast".
2) When roasting in a covered pot. When roasting on the rack, set the temperature 40°F/20°C lower than suggested.
3) When roasting with the roast probe
4). Preheat the oven when using “Auto Roast” or “Top & Bottom Heat".
5) Use the second runner from the bottom when cooking with “Top & Bottom Heat".
6) Rare: 113-122°F/45-50°C; Medium: 130-140°F/55-60°C; Well done: 150-160°F/65-70°C

The information in this chart is intended as a guide only.

We recommend defrosting at room temperature (oven temperature set to 0°). An oven temperature of up to 120°F/50°C can be selected, however.

- Where possible, remove the packaging and put the food into an appropriate dish.
- Put the rack in the 1st roasting level from the bottom, and place the dish on the rack.
- Turn the Oven Mode Selector to "Defrosting"

Defrost times (approximate):

(at room temperature)

Fish, 2 lbs (1000 g) . . . . . 60-90 mins.
Poultry, 2 lbs (1000 g) . . . 90-120 mins.
Meat, 1 lb (500 g) . . . . . 60-90 mins.
Meat, 2 lbs (1000 g) . . . . 90-120 mins.
Sausage, 1 lb (500 g) . . . . 30-50 mins.
Fruit (Strawberries in a block), $^{1}/_{2}$ lb (300 g). . . . . 30-45 mins.
Shallow cake, 1 lb (500 g). 20-30 mins.
Bread, 1 lb (500 g) . . . . . 30-40 mins.

Casseroles

The following oven settings are recommended for cooking casseroles:

– "Convection"
– "Top & Bottom Heat"

The following types of dishware are suitable for this type of slower cooking:
- covered pots made of heat proof glass
- china,
- earthenware pots

Make sure your pots have heat resistant handles and knobs.

- Place the rack in the 1st runner from the bottom, and place the prepared casserole on top.
- Select the Oven Mode and temperature.

Convection . . . . . 340-380°F/170-190°C
Top & Bottom Heat . . . . . 380-410°F/170-210°C

Cooking times

- Consult your cook book.

Please note:

Dishes that need to be cooked in their own juice or steam (i.e. vegetables) should be covered so that they don't dry out. If no lid is available, aluminum foil can be used.

Cook without a lid when a crusty finish or topping is desired (meat or au gratin dishes).

Useful hint:

When cooking more than one item, one dish can be placed on top of the other. Invert the lid of the bottom dish and place the dish to be browned on top.

Poaching

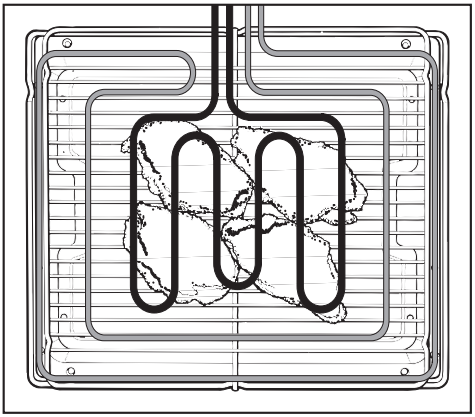
Fish or fruit can be poached in the oven using a covered dish.

Bottling/Canning

Bottling should only be performed by an experienced cook who has received proper training in this method of preserving fruit and vegetables, and understands the chemical processes involved.

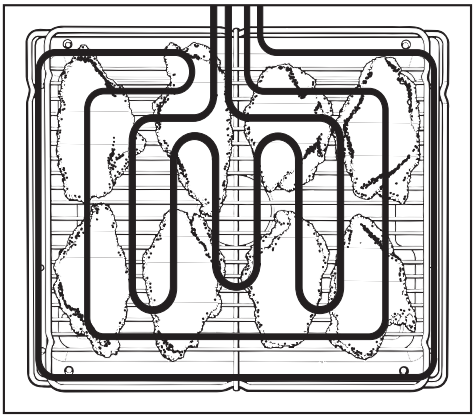
Three broiling options are available in the oven:

Broiling 1



For broiling small quantities of thin cuts of meat and for browning small dishes of food. Only the inner part of the upper heating element is energized.

Broiling 2



For broiling large quantities or thick cuts of meat and for browning food in large dishes. The entire upper heating element is used.

Fan Broiling

For broiling larger items, such as poultry or rolled meat.
With this method, the roast probe can also be used to monitor the meats internal temperature. See "Roasting with the roast probe" for further information.

For best results:

– Pre-heat the oven for approximately 5 minutes with the oven door shut.

– Broiling with the oven door shut saves energy and minimizes cooking odors.

– For "Fan Broiling":
always install the grease filter in the back of the oven when using this mode.

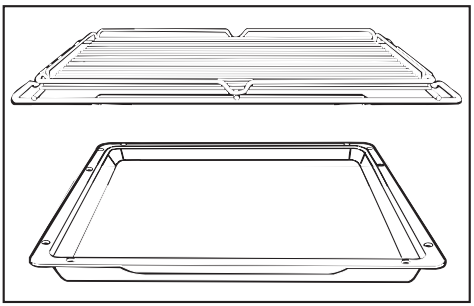
Preparing the food

– Clean and season the meat.

– Add a little oil if necessary. Other fats will quickly become black or cause the food to smoke. A little butter can be added to chicken if desired.

– To enhance the taste of fish or fish filets, add a little salt or squeeze a little lemon juice over the fish before cooking.

Broiling on the rack



- Assemble the broiling pan and rack as shown.
- Place the food on the rack.
- Select the desired Broiling mode.

Insert the broiling pan at the appropriate level for the type of food being broiled:

thin cuts = level 3 or 4 from the bottom

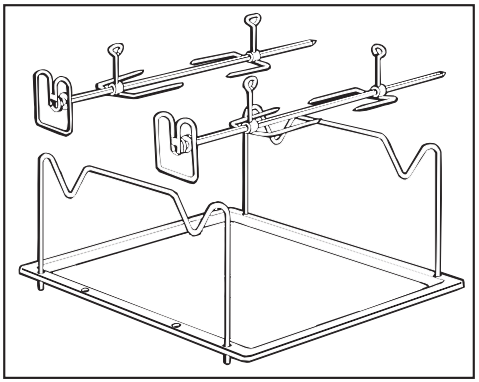
thicker cuts = level 1 or 2 from the bottom

It foods of a similar thickness are broiled at the same time, the cooking time for each item should be about the same.

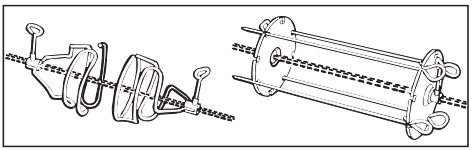
Most items should be turned over half way through cooking.

Broiling on the spit

For broiling thicker items, such as stuffed meat, poultry or kebobs.



- Assemble the rotisserie as shown.



- Select one of the "Broiling" modes.
- Put the broiling pan holding the assembled rotisserie in the oven, on the 1st level from the bottom.

The spit should fit into the motor slot at the rear of the oven.

Two special accessories for rotisserie broiling, a meat and poultry clamp, and a kebob holder are available from your Miele Dealer or the Miele Parts Department.

Cooking temperatures

Food to be broiled	Recommended temperature
Thin cuts	
such as chops or steak	530°F/275°C
Thicker cuts	
such as chicken or kebobs	470°F/240°C

To broil thicker pieces of food gradually, sear the meat at a high temperature, then continue broiling at a lower temperature so the food cooks through to the center.

Broiling time

Fish, fish filets and thin meat usually need about 5-6 minutes a side depending on their texture. Thicker pieces will take longer. With rolled meat allow approximately 25 minutes per inch (10 minutes per cm) diameter.

Broiling tips:

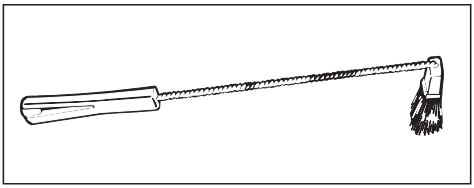
One way of finding out how well a piece of meat has been cooked is to press it with a spoon.

– If there is very little resistance to the pressure of the spoon, it is still red on the inside ("rare").

– If there is some resistance, the inside will be pink ("medium").

– If there is a large resistance, it is thoroughly cooked ("well done").

Basting brush



A basting brush with an angled handle is available from the Miele Parts Department.

Broiling chart

Pre-heat the oven for about 5 minutes with the door shut before broiling.

Food to be broiled	Runner from bottom	Broiling 1 / Broiling 2		Fan Broiling	
		Temperature in °F/°C	Time (in mins.) [1]	Temperature in °F/°C	Time (in mins.) [1]
Flat items of food					
Beef steaks	3 or 4	520/275	10-16	430/220	10-16
Kebobs	3 or 4	460/240	16-22	430/220	20-25
Meat cutlet	3 or 4	520/275	12-18	430/220	20-22
Liver	3 or 4	520/275	8-12	430/220	10-14
Burgers	3 or 4	520/275	14-20	430/220	16-20
Sausage	3 or 4	520/275	6-10	430/220	8-12
Fish fillet	3	520/275	12-16	430/220	12-16
Trout / Mackerel	3	520/275	16-20	430/220	20-25
Toast	3 or 4	520/275	2-4	430/220	3-5
Open toasted sandwich	4	520/275	4-6	430/220	4-6
Tomatoes	4	520/275	6-8	430/220	6-8
Peach / banana halves	4	520/275	7-10	430/220	7-10
Thicker grilling cuts					
Chicken pieces 2 lbs (1 kg) [3]	1	460/240	50-60	-	-
Chicken pieces 2 lbs (1 kg) [2]	1 or 2	460/240	50-60	390/200	50-60
Rolled pork 2 lbs (1 kg) [3]	1	460/240	70-80	-	-
Rolled pork 2 lbs (1 kg) [2]	1	460/240	70-80	390/200	70-80
Kebobs and mixed items	1	460/240	30-40	390/200	100-120

1) Turn food over half way through broiling.
2) Broiling on the rack
3) Broiling on the spit

All times given are approximate and will vary according to personal taste.

Oven door and control panel

Use a mild, non-abrasive cleaning agent or hot soap and water solution. Wipe dry with a soft cloth.

Do not use a scouring agent, as this may scratch the glass.

For white ovens, we recommend cleaning the following after each use:
– the oven door handle and
– the control panel.
Use a damp, soapy cloth. This will prevent any spills or grease from being burnt on and becoming impossible to remove.

Stainless steel front

Never use cleaners containing sand, baking soda or scouring agents. These will scratch the steel.

Use a non-abrasive stainless steel cleaner applied with an even pressure. Wipe with a damp cloth and rub dry with a soft cloth.

Accessories

Roast probe

Wipe with a damp cloth.

Do not soak the roast probe in water, and do not put it in the dishwasher.

Runners

Oven runners and racks are most easily cleaned by soaking them in a solution of hot water and dishwasher or laundry detergent. Wipe clean with a scrub pad.

Baking tray, roasting/broiling pan, rack, spit and frame:

– wash and dry after each use.

Stubborn residues that will not easily wash off can be removed;

– from stainless steel with a stainless steel cleaner.

– from enameled surfaces by soaking and softening residues with hot water, then brushing with a soft nylon brush or sponge.

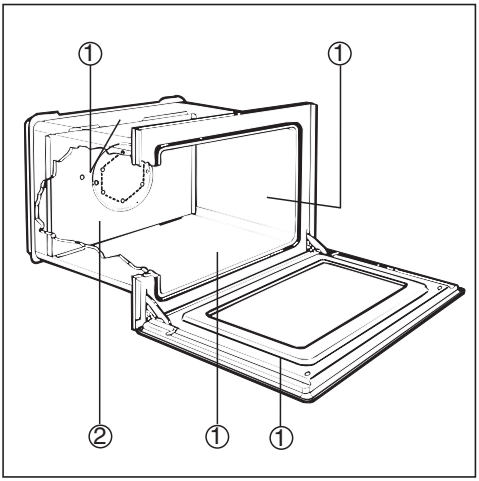
Grease filter

Clean with dishwashing liquid or in the dishwasher.

Oven interior

The interior oven surfaces are coated with either:

① "Clean-Enamel", or
② catalytic enamel.



The oven should be cleaned regularly, preferably after each use.
If left dirty for too long, cleaning will become unnecessarily difficult and in extreme cases, impossible.

Never use hard brushes, steel wool, scouring pads, hard sponges or scouring agents on the enamel coatings. These can scratch and damage both types of enameled surfaces.

If an oven spray is used, use it **only** on Clean Enamel surfaces, **after** removing the Catalytic Enamel panels. Follow the spray manufacturer's instructions carefully. **Oven spray will damage Catalytic Enamel surfaces.**

Important: Clean Enamel surfaces should be cleaned before increasing the oven temperature to the level necessary to clean the Catalytic Enamel as described below.

① Clean Enamel

Clean Enamel is a specially hardened enamel with an extremely smooth surface.

Most baking and roasting residues can be easily removed while the oven is still warm using a sponge, liquid detergent and hot water. If residue becomes baked onto the surface, remove it using a razor blade scraper and a non-scouring cleaner.

Fruit juice or grease splashes may cause permanent discoloration or dulling of the Clean Enamel if not cleaned immediately after use.

Catalytic Enamel roof and side liners are also standard on some models

② Catalytic Enamel

This type of enamel coating causes grease and oil deposits to carbonize and "burn off" at temperatures above 390°F (200°C). The higher the temperature, the more effective this process becomes. Deposits of spices, syrups, cake mixtures, etc., **cannot** be removed from the Catalytic Enamel in this way. These types of deposits should be removed by using hot, soapy water and a sponge while the soil is still fresh.

Do not use oven spray on Catalytic Enamel.

Allowing deposits to remain for too long will allow them to bake onto the enamel, and make it harder to clean in the future

Cleaning normally soiled Catalytic Enamel ovens:

- Allow the oven to cool.
- Clean the oven roof, sides and floor using warm, soapy water and a soft sponge or nylon brush.

Do not use oven spray on Catalytic Enamel.

Any remaining deposits will gradually disappear as the oven is normally used for cooking at temperatures above 390°F (200°C).

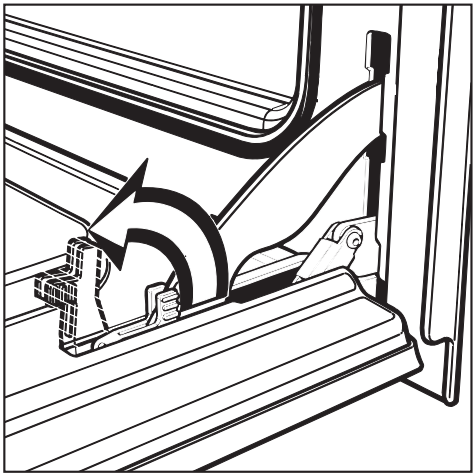
Replacements for permanently damaged rear wall panels can be purchased from the Miele Parts Department.

Oven Interior

For ease of cleaning, the oven door, the runners and the back panel can be removed and the top heating element lowered.

To remove the oven door:

- Open the door fully.



- Flip up the clamps on each door hinge.
- Slowly shut the door until the protuding clamps stop the movement. Lift the door out until it slides off the hinges.

To reinstall the oven door:

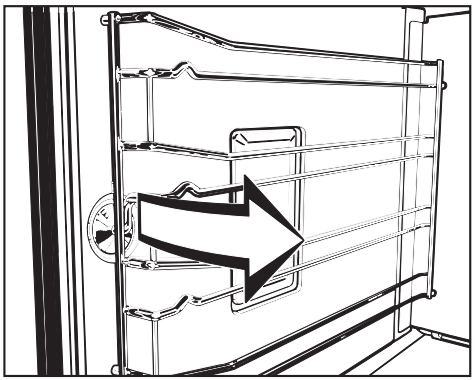
- Slide the door back onto the hinges until they engage.
- Open the door fully and flip down the locking clamps.

It is essential that the locking clamps are flipped down the door is refitted after cleaning. Otherwise the door could come loose on its hinges.

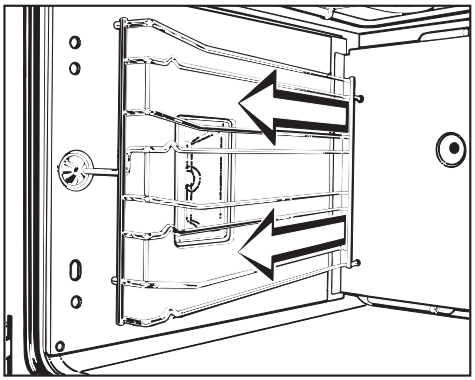
To remove the runners

- Select the "Light" setting.

In order to avoid burning yourself, make sure the oven heating elements are turned off and cool before attempting to clean the oven.



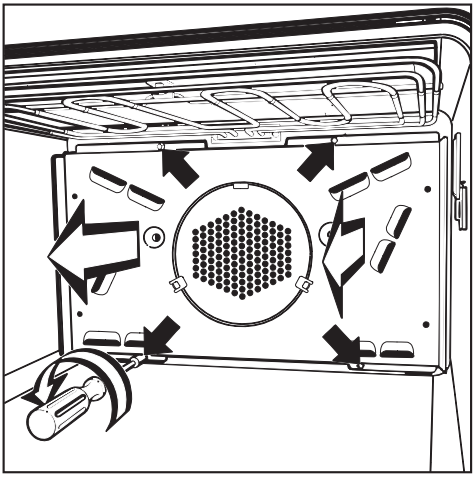
- Pull on the locking bracket to release the runners.



- Remove the runners from the oven.

Reassemblethe oven in the reverse order, making sure all the parts are correctly in place.

To remove the back panel



- Loosen the 4 nuts (black arrows) holding the back panel and remove it.

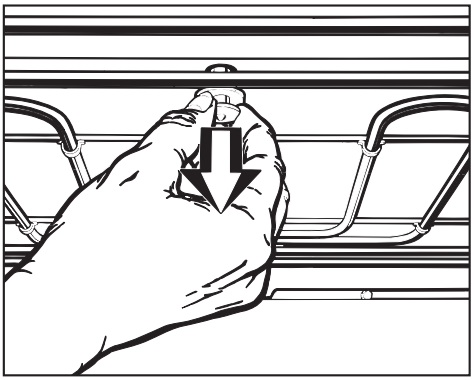
The oven must not be used without the back panel installed. The exposed fan and heating element could be damaged or cause personal injury.

To lower the upper heating element:

- Select the "Light" setting.

Make sure the oven heating element is turned off and cool before attempting to lower it. Never attempt to lower a hot heating element.

- Remove the runners.



- Pull (and turn, if necessary) the locking knob on the heating element to release it.
- Gently lower the heating element.

Do not use force to lower the element, as this may damage it.

Installation, maintenance and repairs to the electrical components of this appliance should only be performed by trained personnel. Unauthorized repairs can be dangerous.

Some minor problems can be easily corrected as follows:

What to do if . . . desired

. . . the oven does not heat up?

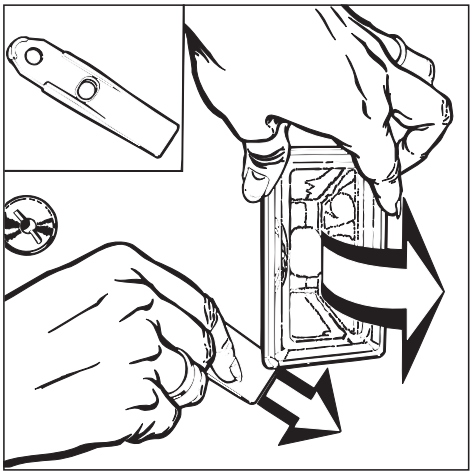
Check that:

- The Oven Mode Selector is set to the desired cooking mode, and the temperature control is set to the correct temperature.
- The Child Safety Feature is deactivated.
- The circuit breaker has not tripped. Contact a qualified electrician or the Miele Service Department if it has.
- The time clock has not been set.
- The door is fully closed

. . . the heating elements in the oven function, but not the light?

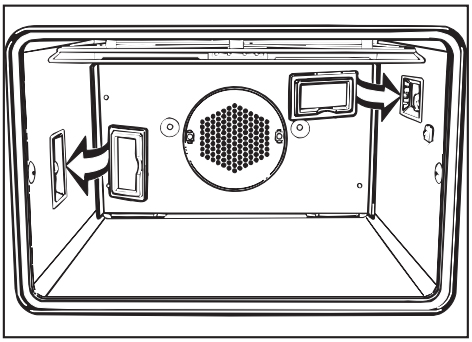
The halogen lamps are bad. They can be replaced as follows:

- Turn off the electrical supply to the oven at the circuit breaker.
- Take the runners out of the oven.
- Remove the catalytic liners (according to the model).



- Remove the lamp cover.
- Slide the supplied lever underneath the lamp socket and gently pry it out of the side panel.

- Remove and exchange the halogen lamp:
  12 V, 10 W,
  heat resistant up to 572°F/300°C.



- Press the lamp socket back into the sidewall of the oven and replace the lamp cover.
- Reassemble the oven in the reverse order, making sure that all the parts are in place.

. . . no noise is heard when the oven door is opened during operation?

This is normal.
If the door is opened during operation, a safety switch causes the oven heaters and the convection fan to turn off.

. . . a noise is heard after baking, roasting or broiling?

This is normal.
The cooling fan will continue to run for a short time. When the internal temperature has fallen sufficiently, the fan will turn off automatically.

. . . cakes and biscuits are not cooked after following the times given in the chart?

Check if:

- the correct temperature was selected.
- there was a change to the recipe. The addition of more liquid or more eggs will make a moister mix which would need longer to cook.
- the grease filter has been removed. If it is installed, the baking times need to be lengthened by approximately 10 to 15 minutes.

. . . uneven browning occurs.

A slight unevenness is normal, especially when cooking on several levels.

If the item being baked is browning very unevenly, and you are using the “Convection” mode, check:

- that the oven temperature was not set too high, or
- that the grease filter is not installed.

If baking using "Top & Bottom Heat"

- check the color and composition of the baking pans being used. Light colored, shiny, or thin walled pans reflect the heat and are more likely to give uneven results.

. . . "F" and a number appear in the oven display.

- If **"F3"** appears, the roast probe is faulty. Remove the probe from its socket and the code will disappear.
- If **"F6"** appears, the oven has automatically turned itself off during operation. This is a safety feature designed to protect the oven if it has been operated for an exceedingly long time. The maximum operating time depends upon the oven mode selected.
  The oven can be reset by turning the Oven Mode Selector to "0" and then starting the program again.
- If **"F7"** appears in the display, the cooling fan has stopped turning or turns too slowly.

- If **"F8"** appears in the display, the convection fan has stopped turning.
- If **"F9"** appears in the display, the maximum temperature of the oven has been exceeded, and the oven has turned itself off automatically. As soon as the temperature has fallen to an acceptable level, the fault code will disappear. The oven will turn itself on again automatically.

If “F7”, “F8”, “F9” or any other unexplained fault codes are displayed, please call the Miele Service Department.

. . . the timer display is dark when the oven is first turned on.

This is normal.
If the time display has been turned off, the display will remain dark.
If the "⊢⇒" and "⇒⊣" buttons are pressed simultaneously, "12.00" should appear in the display.

. . . the time of day cannot be entered after a power outage.

Check whether the Oven Mode Selector is set to "0". The time of day can only be entered when the Oven Mode Selector is set to “0”.

. . . the time remaining is not displayed when using the roast probe; or the Energy Conservation Feature is not activated when cooking with the roast probe or timer.

This is normal.
Certain conditions must be met before the “time remaining” or “Energy Conservation” features are activated. Sometimes these conditions are not met.

After sales service

In the event of problems which you cannot remedy yourself, please contact:

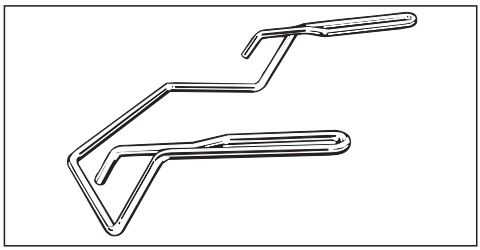
– your Miele Dealer, or

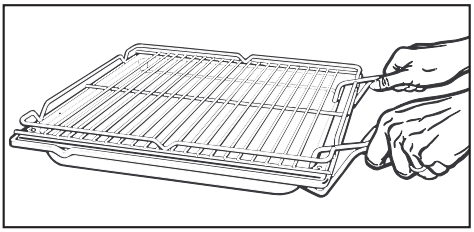
– the nearest Miele Service Department (see addresses on the back page).

When contacting the Service Department, please have the Model and Serial number of your oven, as well as any fault code information available in order to help us expedite repairs. The Model and Serial number can be found on the data plate located inside of the front door.

The following accessories are available for purchase from your Miele Dealer or the Miele Parts Department.

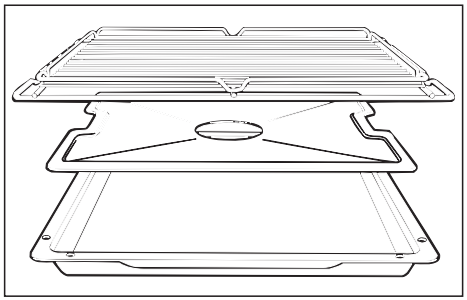
– handle





Used to take the baking trays or the roasting/broiling pan in and out of the oven.

– Anti-splash tray
for placement in the drip pan when broiling



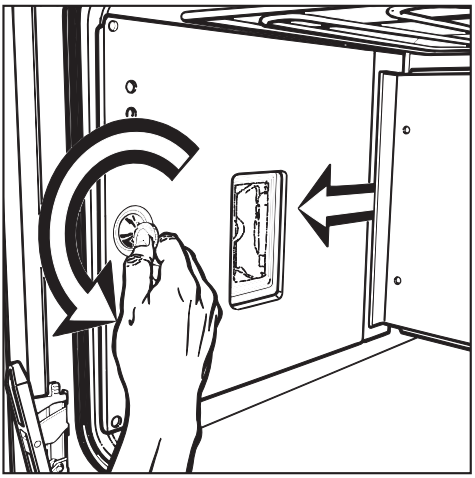
The juices from the food being broiled are collected under the anti-splash tray, where they can be easily removed or used in sauces or gravies.

– **Replacement of Catalytic side panels**

To remove the worn out catalytic side panels:

- Select the “Light” setting.

To avoid burning yourself, make sure the oven is cool and the heating elements are off before removing the side panels.



- Remove the runners from the oven.
- Using a coin or screwdriver, loosen the screw and remove the catalytic side panel from the oven.

Reassemble in the reverse order, making sure all parts are correctly positioned.

Electrical connection

Electrical connections should be made by a qualified electrician in accordance with local and national codes and ordinances.

Note to the installer:

Please leave these instructions with the consumer.

Power supply

The oven is equipped with a 4 wire cord ready for connection to a dedicated 120/240 V, 60 Hz, single phase, 3 pole - 4 wire grounding power supply.

Caution:
Disconnect the oven from the main power supply before servicing. To reduce the risk of electric shock, make sure that the appliance is properly grounded after installation.

Black wire: connect to L1 (hot)

Red wire: connect to L2 (hot)

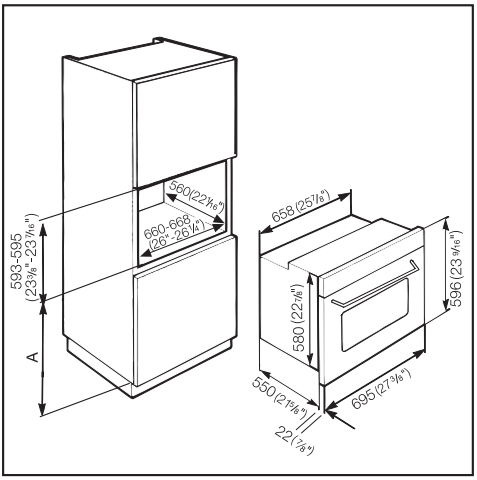
White wire: connect to N (neutral)

Green wire: connect to GND (ground)

A dedicated line and junction box should be used to connect the oven to a 20 A circuit.

Connection details are given on the diagram located on the top of the oven.

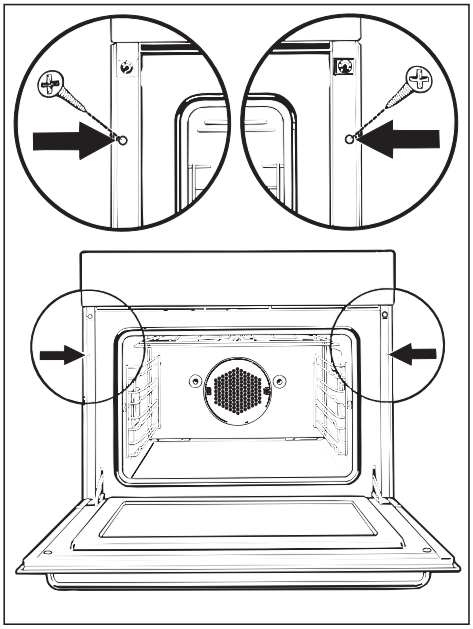
Wall oven



For stainless steel front doors only:
A > 915 mm, 36 inches
The wall oven must be located at least 915 mm (36") above the floor.

Turn off the power supply to the breaker panel before installing.

- Connect the oven to the electrical supply using an appropriate junction box.
- Place the oven into its opening and align it with the cabinetry.



- Open the oven door and secure the oven to the side walls of the cabinet using 2 screws placed through the holes in the oven trim.

The appliance should only be operated after it has been securely mounted.

Miele

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